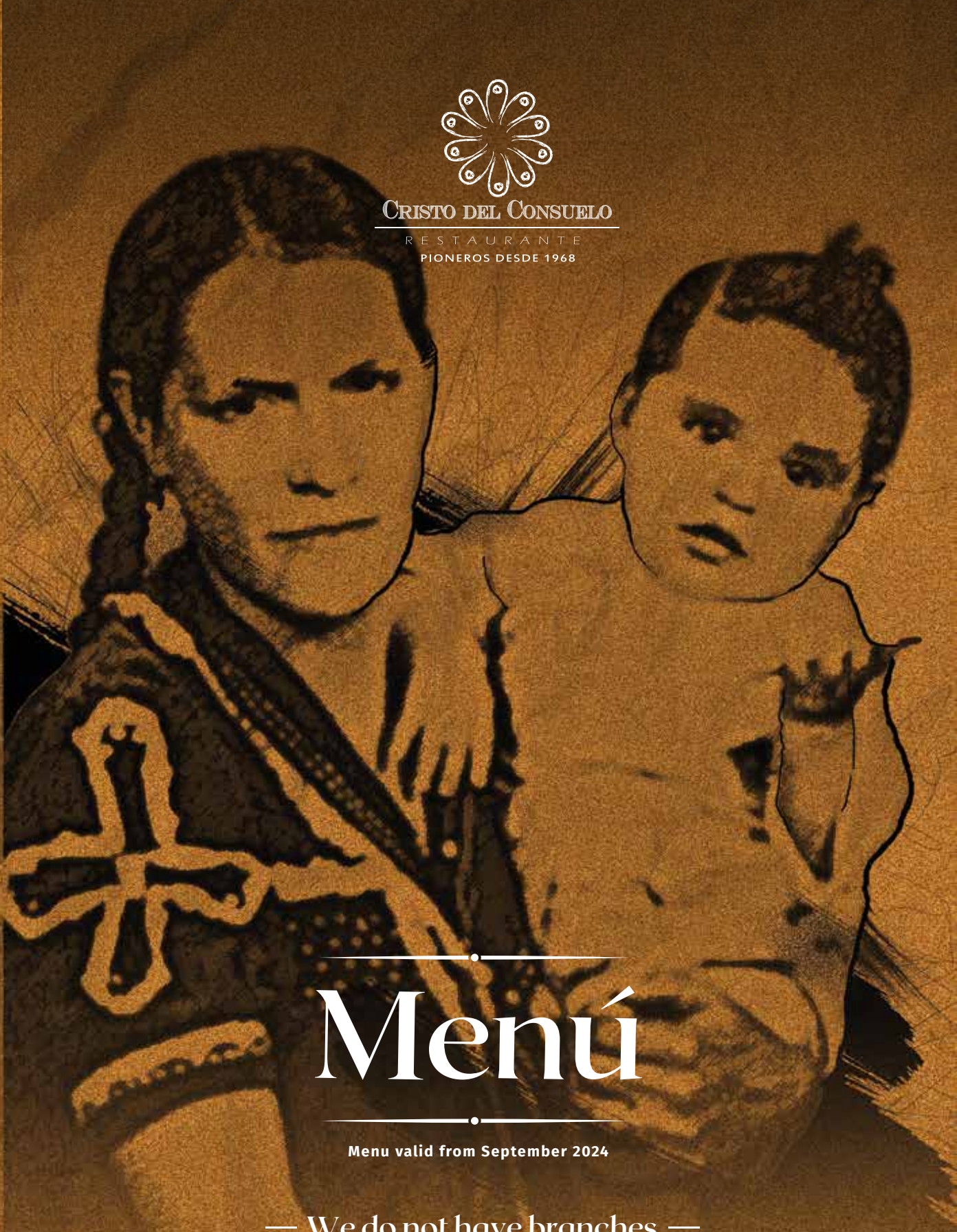

CRISTO DEL CONSUELO
RESTAURANTE
PIONEROS DESDE 1968

Menú

Menu valid from September 2024

— We do not have branches —

Photograph: Doña Victoria Albarracín, with her son Tarquino Baculima in her arms. Year 1962

"If you're going to do something, do it right"

-Victoria Albarracín-

Cristo del Consuelo Restaurant has more than 60 years of trajectory, my beloved grandparents in their small wood stove turned their love for the culinary art into our family tradition.

My grandmother Doña Victoria Albarracín and my grandfather Don Vicente Baculima, known as Don Vichi are our founders, who offered to those who passed through their properties the typical cuisine of Cuenca.

Many memories come to my mind when writing these words, the lessons and culinary secrets of my father and mother that were transmitted by my grandmother. The scent of "agua de frescos" with "chamburo" to warm the body while peeling the potatoes or the "Abre Peto" before lunch, the right point of the "cecinado de carne", the ideal color of the "fritada" and so many more that I would not have time to tell you. I feel proud of my roots, what I learned from my grandparents and parents, which forged what today is and will be Cristo del Consuelo Restaurant.

I introduce myself, Gabriela Baculima, welcomes you to this my family legacy, the place that evokes the traditions of our beautiful city, through the art captured by the cuencan painter and great friend Mr. Rene Pulla, Renecito my deep admiration for his human quality and the gift that God put in his hands, my eternal gratitude to you and your wife Piedadcita.

Eight years ago together with my husband Ismael Quezada we decided to take over the administration, it has not been an easy road, but side by side we will continue taking care of Cristo del Consuelo Restaurant and working to prepare future generations.

To each person who visits the restaurant to taste our food we wish you to have an excellent flavor and service experience, thank you for recommending us. Me, my husband and all our team will continue working to make the first place of typical cuisine from Cuenca, also known as San Joaquin's meats, the best in town

With all my love, for you Abuelitos.

Quezada Baculima Family
Owners - Third Generation

- Cristodelconsuelorestaurante
- Restaurante Cristo del Consuelo
- 099-288-0489

Appetizers

Habas con queso Tender broad beans cooked to perfection, served with our house cheese. You can choose between queso fresco and queso de hoja.	$5,25
Maduro con queso Exquisite grilled plantain in an ideal point, accompanied by our special blend of grated cheeses.	$2,75 Extra saucea $0,75 Extra cheese $0,75
Papas con pepa de zambo Creamy zambo seed sauce that covers our steamed potatoes, accompanied with finely chopped scallions.	$5,50
Papas negras Delicate steamed potatoes, coated in our black butter with a touch of garden scallions.	$5,50
Choclo Steamed corn.	$1,35
Choclo con queso Tender steamed corn, served with fresh cheese.	$2,00
Choclo asado Grilled tender corn, accompanied by our sauce and grated cheese, simply delicious.	$2,75 ExExtra sauce $0,75 Extra cheese $0,75
Tamal de maíz Recipe from our founder Doña Victoria, classic yellow corn tamale with shredded pork and vegetables.	$1,50

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Soups & Locros

Locro de Papas Classic house recipe, accompanied by fresh cheese, avocado and corn.	Whole $4,70 Half $3,70
Extras Side dishes: Avocado, corn or cheese.	$0,75 each
Papas con cuero A must in the tradition of Cristo del Consuelo, our potatoes cooked with the soft pork skin. Our recipe is undoubtedly the best.	Whole $4,70 Half $3,70
Extras Portion of pork skin	$2,50
Mote casado Traditional flavors come together in our well-known Mote Casado, composed of bacon, sausage, beans, mote and pork skins that provide an unparalleled experience to this delicious traditional dish.	Whole $5,60 Half $4,40

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Main courses

Arroz Criollo Our version of this classic dish from Guayas offers to delight your palate with: grilled meat (choice of chicken, beef or pork); menestra (lentils or beans), avocado, white rice and fried egg.	$13,00
Churrasco Cuencano A classic of Cuenca´s cuisine, churrasco combines grilled meat (choice of chicken, beef or pork) with vegetable sauce, white rice, french fries, avocado and fried egg.	$13,00
Seco de chivo Our exquisite stewed mountain lamb served with yellow rice, accompanied by fried plantains, avocado and pickled onion. Delicious without a doubt.	$13,00
Bandeja Cristo del Consuelo Bandeja del Cristo is the most representative dish of our cuisine. It is served with mote pillo, mote sucio, and llapingacho; topped with encebollado in agua de billete, morcilla negra, avocado, and the essential grilled meat (choice of beef or pork). Our "bandejas" are recommended for one person.	Entera $13,00 Media $9,00
Menú de niños With the little ones in mind, we offer this dish with French fries, pieces of grilled chicken breast and our sauces. The drink can be horchata or soda. Finally, the dessert to sweeten the meal, a cup of ice cream featuring one of our seasonal flavors.	$5,50

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Meats

	Pound	Half	Portion
Carne de cerdo Tender grilled pork loin, with an accompaniment of fresh salad.	$11,00	$6,00	$3,50
	Pound: recommended for 3 people.		
Carne de res Grilled beef tender loin, with an accompaniment of fresh salad.	$11,00	$6,00	$3,50
	Pound: recommended for 3 people.		
Carne de pollo Sliced chicken breast, with an accompaniment of fresh salad.	$11,00	$6,00	$3,50
	Pound: recommended for 2 people.		

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Salads

Fresca Curly lettuce, red onion, peppers, zucchini , tomato, bathed in our house vinaigrette, with a touch of sesame seeds.	Whole $4,25 Half $2,25
Verde Curly lettuce, cherry tomatoes , sweet celery, walnuts, olives, pearl onion, mature cheese and a touch of oregano leaves.	Whole $5,20 Half $3,40
Campestre Crispy lettuce, sweet corn, carrot, red cabbage, olives, Cape Gooseberry, served with grilled chicken pieces.	Whole $6,00 Half $3,80

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Side dishes & Accompaniments

Mote pillo Mote overflowing with Creole eggs, which provide that unique flavor to our pillo.	Whole $4,60 Half $3,40
Mote blanco Boiled and cooked corn kernels.	Whole $3,80 Half $2,40
Mote sucio Boiled and cooked Mote mixed with our unique black pork fat, served with a touch of green scallions.	Whole $4,70 Half $3,60
Mote choclo Shelled and cooked corn.	Whole $3.80 Half $2.45
Llapingacho Also known as potato tortilla, soft mashed potato with a touch of lard, golden brown in the tiesto, served with encebollado	Unit $0,80
Morcilla negra Black pudding made in the old Cuenca style, then grilled.	Unit $1,60
Arroz blanco Exquisite white rice.	Whole $2,50 Half $1,85
Arroz dorado Rice prepared with a touch of achiote, peas, carrots and horseradish .	Entera $3,00 Media $2,15

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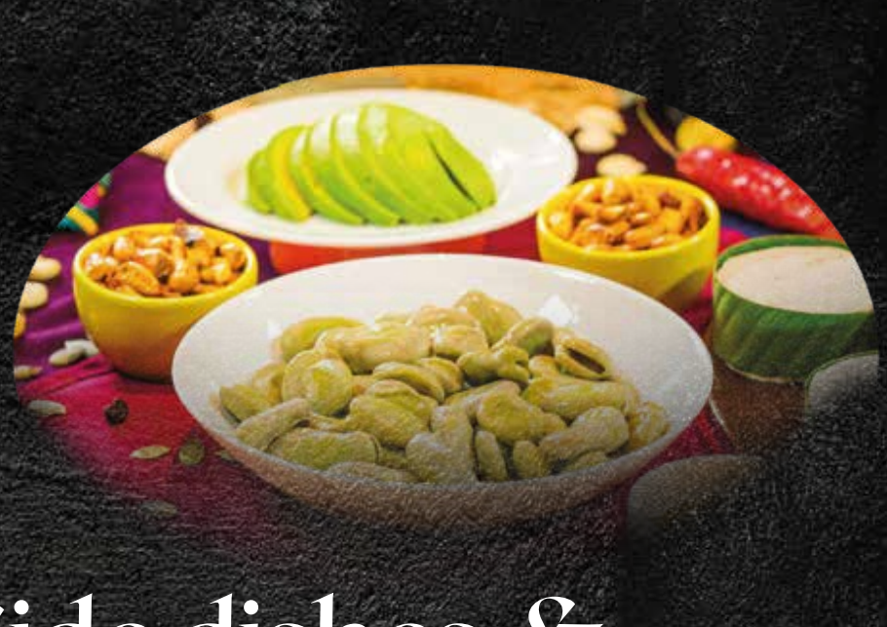

Side dishes & Accompaniments

Habas Delicious cooked Broad beans.	$3,00
Queso fresco Delicious fresh cheese.	$2,50
Queso amasado	$2,50
Huevo (Fried – scrambled – boiled).	Unidad $0,80
Papas fritas Delicious french fries.	$3,50
Salsa de pepa Exquisite zambo seed sauce.	$3,00
Menestra Delicious bean or lentil stew.	$2,20
Aguacate Half unit.	$1,00
Tortilla de huevo Egg omelet made with 2 eggs.	$2,25
Tostado Delicious portion of Andean corn nuts (Tostado)	Big $3,00 Small $1,00

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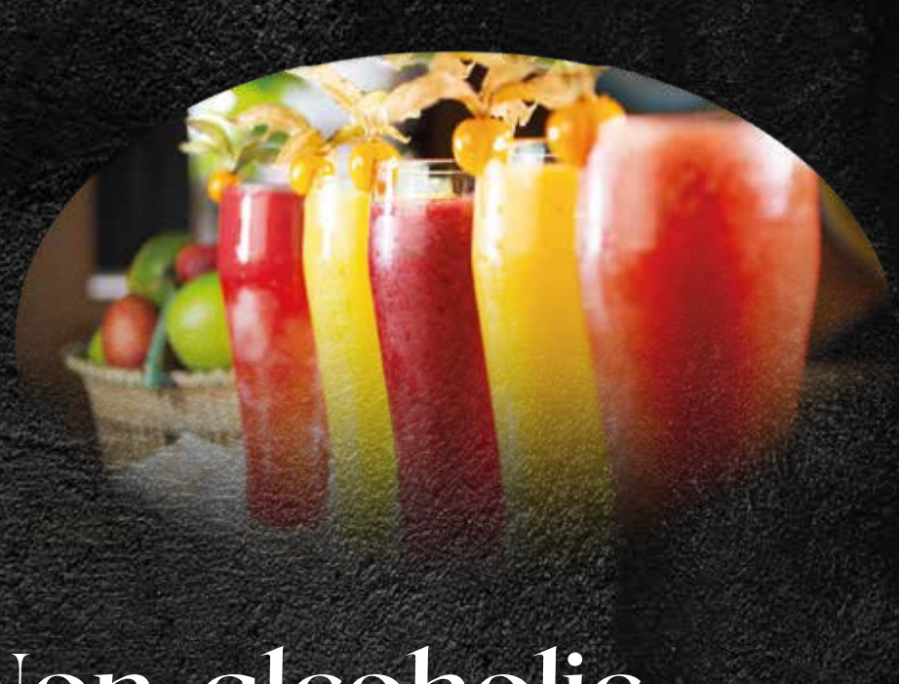

Non-alcoholic beverages

Horchata	$4,50	$3,00	$1,75
Jugo Blackberry, soursop, tomato, naranjilla, strawberry with orange, soursop with blackberry.	$6,60	$3,50	$3,00
Yaguana Drink originating from Azuay, made from ataco and achira starch, accompanied by babaco and pineapple / Check availability.	$7,00	$3,50	$2,75
Limonada Enjoy our lemonades, they are made with tangerine lemon.	$6,00	$3,00	$2,50
Limonada Imperial Enjoy our lemonades, they are made with tangerine lemon.	$7,50	$4,00	$3,50
Gaseosa 300ml / Coca Cola, Inca, Sprite, Fanta, Fiora.	$1.40		
Gaseosa 300ml Soda / Coca Cola, Inca, Sprite, Fanta, Fiora.	$2.70		
Sugar-free soda	$1,90 Light		
Natural spring water	$2,70	$1,80	
Fuze tea	$2,70	$1,75	
Still water	$1,00		
Lemon Shot	$1,10		
Sliced lemon	$0,80		

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Alcoholic beverages

Draque	$14,00	$8,00	$3,50
Sangría	$16,00	$8,50	
Boiled wine	$16,00	$8,50	
Aguardiente	$18,00	$9,00	$2,00
Domestic beer	$3,75	$2,50	
Wine corks	$6,00		
Liquor corkage	$8,00 Does not include accompanying drinks.		

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Hot beverages

Hot plant-based tea	$1,30
Americano coffee	$1,70
Espresso coffee	$1,80
Café Espresso doble	$2,80
Cappuccino	$2,80
Handmade chocolate	$2,80
Extra whole milk	$0,80

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Desserts

Fig Cheesecake The star dessert, figs and cheese merge to create our unique Fig cheesecake.	$5,50
Pears in Wine The best pairing between wine and desserts. Slow-cooked pears in Cabernet Sauvignon on a vanilla sponge cake, soaked in syrup and wine, accompanied by a silky cream, walnuts caramelized and walnut cream.	$5,50
Chocolate Dipped The ideal dessert for chocolate lovers, soft Ecuadorian semi-bitter chocolate cake, with a touch of walnut, bathed in dark chocolate soup..	$5,50
Suspiro Oh!... We can't say more, reduction of red fruits, delicate suspiro and a touch of soursop mousse, accompanied by strawberries, raspberries and blueberries.	$5,50
Victoria Inspired by our beloved grandmother, creamy rice pudding, cream ice cream, served with tree tomatoes in syrup.	$5,50
Tomato in Syrup Tree tomatoes in syrup accompanied by salt crackers.	$1,00
Pail of ice cream Three scoops of ice cream (choice between cream, chocolate, blackberry), with whipped cream, chocolate-filled wafers and a touch of fresh fruit.	$3,50
Ice Cream Scoop	$1,50
Honey with cheese Sugarcane honey from our Amazon, heated to perfection and accompanied by cheese.	$2,00
Figs with cheese Delicious fig jam accompanied by fresh cheese	$2,50

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